



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>EAGLE RIVER INN &amp; RESORT</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>ASPR-9VVHLF</b>	Facility Telephone # <b>715</b>
Facility Address <b>5260 HWY 70 W EAGLE RIVER , WI 54521</b>	
Licensee Name <b>HODAG HOSPITALITY HOLDINGS LLC</b>	Licensee Address <b>534 W PINE ST EAGLE RIVER , WI 54521</b>

<b>Inspection Information</b>		
Inspection Type <b>Pre-inspection</b>	Inspection Date <b>04/24/2015</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
True reachin cooler	<b>35</b>
Walkin cooler	<b>34</b>

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Sliced tomatoes	<b>35</b>

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
US Chemical			100	Ultra Kleen	Sodium Hypochloride

<b>Certified Manager</b>		
Name <b>DAN D VINNEDGE</b>	Certificate # <b>KBRN-9ATQBU</b>	Certificate Expiration <b>7/15/2018</b>

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

<b>Observed Violations</b>	
<b>Total # 6</b>	
<b>Risk/Intervention - 23 - Consumer advisory provided for raw or undercooked foods</b>	
This is a priority foundation item	
<b>OBSERVATION:</b> The consumer advisory on menu is missing an asterisk denoting the foods that can be served undercooked.	
<b>CORRECTIVE ACTION(S):</b> Provide a consumer advisory for animal foods served in a raw or undercooked condition.	
<b>CODE CITATION:</b> 3-603.11 (A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [Pf]	
(B) DISCLOSURE shall include:	
(1) A description of the animal-derived FOODS, such as "oysters on the half shell(raw oysters)," and "raw-EGG	

Caesar salad," and "hamburgers (can be cooked to order);” [Pf] or

(2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. [Pf]

(C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(1) Regarding the safety of these items, written information is available upon request; [Pf]

(2) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; [Pf] or

(3) Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. [Pf]

### **Good Retail Practices - 36 - Insects, rodents & animals not present/outer openings protected**

This is a core item

**OBSERVATION:** Back entry door located in the kitchen has damaged screening.

**CORRECTIVE ACTION(S):** Provide screens or close openings to the outside. Doors and windows kept open to provide ventilation shall be provided with screens to prevent entrance of rodents and pests.

**CODE CITATION:** 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

(1) Filling or closing holes and other gaps along floors, walls, and ceilings;

(2) Closed, tight-fitting windows; and

(3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

(1) Solid and tight-fitting;

(2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and

(3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

(1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;

(2) Properly designed and installed air curtains to control flying insects; or

(3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

### **Good Retail Practices - 36 - Insects, rodents & animals not present/outer openings protected**

This is a core item

**OBSERVATION:** There is a gap on the bottom of the kitchen service door which could allow the entrance of insects or rodents.

**CORRECTIVE ACTION(S):** Repair this hole or gap so that entrance by insects or rodents into the food establishment is prevented.

**CODE CITATION:** 6-202.15 (A) Except as specified in ¶¶ (B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

(1) Filling or closing holes and other gaps along floors, walls, and ceilings;

(2) Closed, tight-fitting windows; and

(3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

(1) Solid and tight-fitting;

(2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and

(3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:

(1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;

- (2) Properly designed and installed air curtains to control flying insects; or  
(3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

**Good Retail Practices - 45 - Food and non-food contact surfaces cleanable, properly designed, constructed and used**

This is a priority foundation item

**OBSERVATION:** Shelving in walk-in cooler is rusty and not smooth and easily cleanable.

**CORRECTIVE ACTION(S):** Provide food contact surfaces that are smooth, free of sharp edges and are free from breaks and cracks.

**CODE CITATION:** 4-202.11 (A) Multiuse FOOD-CONTACT SURFACES shall be:

- (1) SMOOTH; [Pf]
- (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; [Pf]
- (3) Free of sharp internal angles, corners, and crevices; [Pf]
- (4) Finished to have SMOOTH welds and joints; [Pf] and

**Good Retail Practices - 46 - Warewashing facilities: installed, maintained, & used: test strips**

This is a priority foundation item

**OBSERVATION:** A test kit is not available for checking sanitizer concentrations.

**CORRECTIVE ACTION(S):** Provide a test kit or other device for measuring the concentration of sanitizing solutions.

**CODE CITATION:** 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]

**Good Retail Practices - 53 - Physical facilities installed, maintained and clean**

This is a core item

**OBSERVATION:** Flooring in the walk-in cooler is damaged.

**CORRECTIVE ACTION(S):** Repair area or replace with approved materials. Walls, floors and ceilings shall be smooth, durable and easily cleanable. If located in areas subject to moisture they shall also be non-absorbent.

**CODE CITATION:** 6-101.11 (A) Except as specified in ¶(B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:

(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;

(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and

(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators,

WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICE BASE, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:

(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and

(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

**Comments**

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



Sanitarian



Amy Springer